

## Starters

**Sizzling black tiger prawns** 39  
garlic, chilli, parsley, olive oil  
*CR*

**Beef carpaccio** 39  
beef tenderloin carpaccio, Grana Padano, capers' fruit, olives with seed, sun-dried tomatoes, rocket leaves, champignons  
*ML, SD*

## Salad

**Goat cheese salad** 30  
marinated beeroot, fruits, fresh spinach, mixed salad, lime dressing, almond flakes  
*ML, N*

## Soups

**Provençal fish soup** 28  
clams, mussels, tiger prawn, cod, vegetables al dente, croutons with rouille sauce  
*CE, CR, F, E, CG, MO, SO*

**Porcini cream** 20  
truffle olive oil, creme fraiche  
*ML*

## Pasta

**Gnocchi with saffron milk cap mushroomms** 36  
zucchini, cherry tomatoes, young onion  
*CG, ML, E*

**Tagliatelle nero di seppia** 46  
clams, mussels, tiger prawns, octopus, squids, lemon olive oil  
*CG, F, ML, E, CR, MO*

## Main courses

**Veal Ossobuco** 58  
saffron risotto, vegetables al dente  
*ML, SEL*

**Sander** 58  
porcini ragout, potatoes confit, vegetables al dente  
*F, MO, ML*

**Oliva steak** 78  
sirloin, polish beef, 200 g  
*ML*

**Side orders:** 5  
seasonal vegetables, *ML, CE*  
wine and truffle sauce, *ML, SD*  
gorgonzola butter, *ML*  
dijon mustard, *M, SD*  
potato wedges

## Desserts

**Chocolate fondant** 20  
redcurrant mousse, vanilla ice cream  
*ML, E, CG*

**White chocolate cheesecake** 18  
salted caramel, pistacchio  
*ML, E, CG, N*

## List of allergens and their symbols in our menu:

MO - Molluscs

M - Mustard

P - Peanuts

SD - Sulphur dioxide

ML - Milk

F - Fish

SO - Soya

CR - Crustaceans

E - Eggs

CG - Cereals containing gluten

CE - Celery

SES - Sesame seeds

N - Nuts

L - Lupin

10% of service charge will be added to Your final bill.